



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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FACILITY NAME <b>Kentucky Fried Chicken</b>					DATE 10/10/2019	TIME IN 9:00 AM	TIME OUT 11:00 AM
LOCATION 81769 Hwy. 111, Indio, CA 92201					RE-INSPECTION DATE Next Routine		
PERMIT HOLDER					E-MAIL Not Specified		
PERMIT # PR0057865	EXPIRATION DATE: 12/31/2019	SERVICE Inspection or followup with no score given	FACILITY PHONE (310)691-3423	PE 3621	DISTRICT 0038	INSPECTOR NAME Jaclyn Hickey	

## Inspector Observations:

Re-inspection was conducted by J. Hickey, D. Covos, Y. Monroy, and T. Skrove in response to a complaint CO#0070898. Spoke with April Holguin, the area leader and Crystal the manager of the facility. The following was discussed:

- Spoke with Valley Sanitary District, sample box was open, observed grease interceptor to be almost full.
- Observed street to be cleaned. As per Valley Sanitary, the Valley Sanitary department responded and cleaned the overflow.
- Observed area surrounding the grease interceptor cover and sample box to be completely saturated. Clean and disinfect the area surrounding the grease interceptor.
- Observed food debris and grease attached to walls of the grease line cleanout. Recommend servicing lines to ensure proper cleaning of lines. Consult a certified plumber for recommendations.
- Toilet paper debris around the sewer cap near front door. Properly clean and sanitize the area.
- Observed cleanout closest to the street to be dry, potential issue in system before this cleanout.
- As per operator, grease interceptor is serviced/pumped every 6 weeks by company SLM.
- Valley Sanitary district will conduct tests to ensure proper function of the grease interceptor.
- Action plan/SOP will be required to be sent to this department about proper best practice procedures. Discussed best management practices for proper operation and for reducing food debris flowing into the drain lines. Provide procedures of facility measures if another overflow occurs.
- Create visual logs to ensure grease interceptor is functioning properly and not overflowing. Visual inspections shall be logged every 30 minutes. Provide copies of logs daily until additional assessment can be made on the grease interceptor.
- Valley Sanitary District observed sewer system to be functioning at this time.
- Contact City of Indio if grease interceptor overflows again, and immediately cease and desist operation.
- Ensure no food preparation is being done until facility has been properly sanitized and cleared for opening. Ensure any and all food that has been or has the potential to be contaminated is properly discarded.
- Facility is not approved to operate at this time. Pending approvals from all other agencies and correction of the above stated facility is conditionally approved.
- Provide all documentation and photographs to this department of work conducted.
- If another overflow/back up occurs facility will be closed indefinitely until grease interceptor and piping is assessed and repaired.
- An office hearing is scheduled for tomorrow 10/11/19 at 3:00 pm at 47950 Arabia St, Ste A, Indio, CA 92201.

## Signature

April Holguin  
Person in Charge  
10/10/2019

Jaclyn Hickey  
Environmental Health Specialist  
10/10/2019